

# DINNERLY



## Beef and Potato Masala with Pickled Cucumber



35 minutes



2 Servings

Fill the kitchen with the wonderful aromas of India with a comforting curry of beef and potato cooked in coconut milk and mild masala spices. A cucumber pickle adds a fresh touch.



### WHAT WE SEND

- 1 red onion
- 1 Lebanese cucumber
- 1 potato
- beef stir-fry
- 5g Indian masala seasoning <sup>17</sup>
- 200ml coconut milk

### WHAT YOU NEED

- 2 garlic cloves
- 1 tbs white vinegar
- 1 tbs sugar
- 1 tbs vegetable oil
- ¼ tsp chilli flakes (optional)
- 1 tbs tomato paste

### TOOLS

- medium deep frypan

Our veggies come straight from the farm, so please wash them before cooking.

### ALLERGENS

Sulphites (17). May contain traces of other allergens.

### NUTRITION PER SERVING

Energy 620kcal, Fat 31.1g, Carbs 34.0g, Proteins 47.5g



#### 1. Prep ingredients

Thinly slice the **onion**. Halve the **cucumber** lengthwise and thinly slice. Cut the **unpeeled potato** into 2cm chunks (see Make it yours). Crush or finely chop **2 garlic cloves**. Separate the **beef stir-fry**.



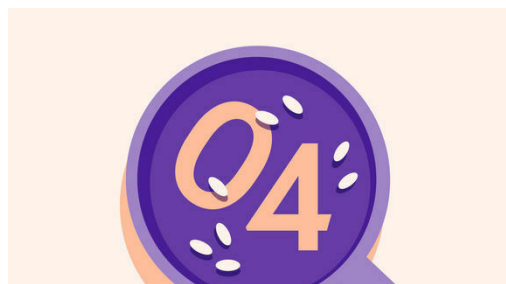
#### 2. Make pickle

Put **1 tbs white vinegar** and **3 tsp sugar** in a large bowl, season with **salt and pepper** and stir to combine. Add the **cucumber** and **half the onion** and toss to combine. Set aside to pickle, tossing occasionally, until needed.



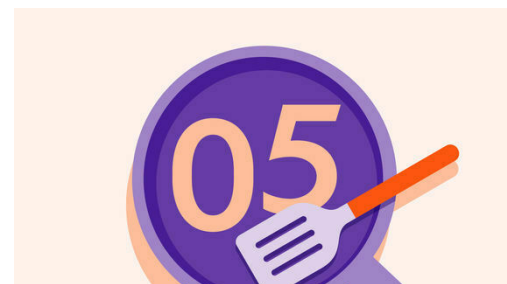
#### 3. Brown beef

Heat **2 tsp vegetable oil** in a medium deep frypan over high heat. Cook the **beef**, stirring, for 2-3 mins until browned. Remove from the pan. Heat **2 tsp vegetable oil** in the pan over medium heat. Cook the **remaining onion**, stirring, for 3 mins or until softened. Add the **garlic, masala seasoning** and **¼ tsp chilli flakes**, if using, and cook for 1-2 mins until fragrant.



#### 4. Cook curry

Add the **potato, coconut milk, 1 tbs tomato paste, 1 tsp sugar** and **250ml (1 cup) water** to the pan and stir to combine. Season with **salt and pepper**. Bring to the boil, then reduce the heat to medium-low and cook, stirring occasionally, for 12 mins or until the potato is tender.



#### 5. Serve up

Add the **beef** to the curry and stir to combine, then cook for 2-3 mins until warmed through. Taste, then season with **salt and pepper**. Drain the **pickled cucumber and onion**. Divide the **curry** among bowls and top with the **pickle**. Enjoy!



#### 6. Make it yours

To speed up cooking time, cut the potato into 1cm chunks and you'll have a curry in less than 25 mins. ~ Our masala seasoning is mild, but if you prefer less spice or have little ones, reduce to taste.